

ARCADIA BLUFFS

SOUTH COURSE RESTAURANT



Soups & Salads

French Onion

Caramelized Onions, Roasted
Beef Broth, Crouton,
Gruyere Cheese - \$6.95/10.95

Soup Du Jour

Freshly Prepared Soup Of The Day -
\$6.95/10.95

Wedge

Iceberg Lettuce, Chopped Bacon, Red
Onion, Tomato, Bleu Cheese Crumble,
Bleu Cheese Dressing - \$7.95/12.95

Add Chicken \$8, Salmon \$12

Greek Salad

Mixed Greens, Tomato, Red Onion, Banana
Pepper, Kalamata Olive, Feta Cheese,
Roasted Onion Vinaigrette - \$7.95/12.95

Add Chicken \$8, Salmon \$12

Classic Caesar

Chopped Romaine, Crouton, Parmesan
Cheese, Caesar Dressing - \$7.95/12.95

Add Chicken \$8, Salmon \$12

Appetizers

Smoked Wings

House Smoked Wings, Dry Rub, Buffalo,
or Sweet Red BBQ - \$17.95

Crispy Brussels Sprout

Crispy Fried Brussels Sprout, Brown Butter,
Bacon, Parmesan Crisp, White Balsamic
Glaze - \$15.95

Maryland Crab Cake

Maryland Style Crab Cakes, Dijonnaise,
Fennel Salad- \$18.95

Truffle Fry

Crispy Bistro Fry, Freshly Chopped Herb
Medley, Gruyere Cheese, White
Truffle Oil - \$13.95

Baked Brie

Brie Cheese, Apples, Toasted Almond,
Dried Cherry, Spiced Honey, Toast Points-
\$16.95

Bang Bang Shrimp

Corkscrew Shrimp, Lightly Dusted, House
Made Bang Bang Sauce - \$16.95



(231) 889-7707
www.arcadiabluffs.com

Handhelds

South Course Smash Burger

Two Smashed Ground Beef Patties, Applewood Smoked Bacon, American Cheese, Lettuce, Tomato, Red Onion, Cherry Worcestershire Aioli, Brioche Bun - \$20.95

Chicken Sandwich

Blackened Chicken Breast, Bacon, Red Onion, Lettuce, Tomato, Red Pepper Cajun Aioli, Brioche Bun - \$18.95

Whitefish Sandwich

Fried Great Lakes Whitefish, Coleslaw, Pickled Red Onion, Tartar Sauce, Hoagie Roll - \$17.95

Club Sandwich

Sliced Ham, Sliced Turkey, Bacon, White Cheddar Cheese, Lettuce, Tomato, Garlic Herb Aioli, Wheatberry Bread - \$16.95

Chicken Salad Wrap

Grilled Chicken, Red Onion, Celery, Apple, Smoked Cheddar, Pecan, Lettuce, Tomato, Honey Mustard Dressing, Flour Tortilla - \$16.95

Smoked Pork Sandwich

Smoked Pork, Coleslaw, White Cheddar Cheese, Pickled Red Onion, Sweet Red BBQ Sauce Brioche Bun. - \$17.95

Dinner Entrees

Wagyu Sirloin

Wagyu Beef Sirloin, Boursin White Cheddar Mashed Potato, Grilled Asparagus, Garlic Worcestershire Demi - \$34.95

Pork Chop

Berkshire Farms Grilled Pork Chop, Mashed Potato, Brussels Sprout, Bourbon Maple Glaze. - \$29.95

Chicken Marsala

Sauteed Chicken Breast, Chefs Blend Mushrooms, Boursin White Cheddar Mashed Potato, Garlic Green Bean, Creamy Marsala Wine Sauce - \$25.95

Potato Chip Whitefish

Great Lakes Whitefish, Fresh Ground House Potato Chip, Rice Pilaf, Garlic Green Bean, Dijonnaise - \$28.95

Thai Peanut Pasta

Sauteed Tiger Shrimp, Red Pepper, Green Onion, Garlic, Bucatini, Roasted Peanut, House Made Peanut Sauce - \$28.95

Blackened Chicken Alfredo

Blackened Chicken, Three Cheese Tortellini, Asparagus, Grape Tomato, Creamy Garlic Alfredo Sauce, Parmesan Cheese - \$26.95

Fish And Chips

Beer Battered Cod, French Fries, Coleslaw Tartar Sauce, Lemon Wedge - \$22.95

Crab Stuffed Salmon

Crab Stuffed Salmon, Wild Rice Pilaf, Grilled Asparagus, Newburgh Sauce - \$31.95



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Ask your server about menu items that are cooked to order or served raw. Consuming raw or under-cooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. For your convenience a 20% gratuity will be included for groups of eight or more.